

HANNAH

NIBBLES

Peanuts <i>Salted or dry roasted (ve)</i>	3
Smoked Almonds <i>Hickory smoked (ve)</i>	4
Olives <i>Castelvetrano giganti (ve)</i>	6
Salami <i>Home cured</i>	5
Sourdough <i>Homemade sourdough & whipped butter (v)</i>	4.5

SIDES & SAUCES

Fattoush Salad <i>Sumac, soft herbs, pomegranate, cucumber & croutons (ve)</i>	5
Sweet Potato Fries	5
Hand-cut Chips	4
Buffalo Sauce	2
Blue Cheese Sauce	2
Rib Sauce	2
Chimmichuri	2

PLEASE BE AWARE ALL DISHES ARE SERVED WHEN READY

A discretionary 12.5% service charge will be added to your bill. 100% goes to staff.

Please be aware that we are a CARD only venue & do not accept cash payments.

Please speak to a member of staff regarding any allergies.

SHARING SMALL PLATES

Gyoza <i>Prawn/vegan, sesame & soy (veo)</i>	BBQ Ribs <i>Sesame, chilli, coriander</i>	Patatas Bravas <i>Artichoke & miso mayo (ve)</i>	Pimientos de Padron <i>Sea salt & smoked almonds (ve)</i>
9	14	9	9
Pork Belly <i>Harissa caramel, sesame seeds & citrus creme fraiche</i>	Lamb Kofta <i>Labneh, Za'atar & soft herbs</i>	Camembert <i>Baked camembert, sourdough & onion chutney (v)</i>	Burrata <i>Caponata, aubergine, capers pine nuts, basil & tomato (v)</i>
9	12	16	13
Iberico Croquettes <i>Cured ham, taragon</i>	Braised Chorizo <i>Red wine & sourdough</i>	Smoked Aubergine <i>Tahini, pomegranate lychees, fresh herbs (ve)</i>	Chicken Wings <i>Buffalo wings & blue cheese sauce</i>
8	10	10	10
Smoked Duck <i>Soy glazed, chicory, kohlrabi & sesame seeds</i>	Grilled Octopus <i>Butterbeans, chilli, tarragon aioli, lemon oil & crispy iberico ham</i>	Oxtail Mac & Cheese <i>Braised oxtail, gruyère & parmesan crumble</i>	Roasted Cauliflower <i>Shwarma spiced, tahini, pomegranate, lemon & dukkha (ve)</i>
14	15	9	9

GRILL

Charcoal Lamb Kebab <i>Labneh, smoked aubergine, rose harrissa, fresh herbs on pitta</i>	18
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250g Flat Iron

Sous vide & grilled medium or medium rare with chips

15

add: parmesan 3
stilton 3

10oz Aberdeen Angus Ribeye <i>28 day dry aged, extra mature with chimmichuri & chips</i>	32
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Plant Burger <i>Plant based pattie & cheddar with chips (veo)</i>	17
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Baby Back Ribs <i>Full or half rack & chips</i>	14/24
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Cheese Burger <i>Beef pattie & cheddar with chips</i>	17
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Chicken Burger <i>N'duja, burrata with chips</i>	18
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DESSERTS

Oreo Brownie <i>With pistachio ice cream (v)</i>	7.5
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Crème Brûlée <i>Passionfruit & mango (v)</i>	7.5
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Sticky Toffee Pudding <i>With clotted cream ice cream (v)</i>	7.5
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£15 RIB
MONDAY

£15 Full rack of ribs & chip

£1.50 each
OYSTER
TUESDAY

£1.50 Fin de Claire oysters
Minimum x3 all served with mignonette sauce

WING
WEDNESDAY

X6/X12/X18 Buffalo Wings
with blue cheese sauce
7/11/14

CARAVAN
COFFEE ROASTERS

WEEKEND
Brunch

Add Bottomless Bubbles £30

Brought Beer

MADRI Lager 4.6%	6.3
PRAVAH Lager 4%	6.1
STAROPRAMEN Lager 5%	6.4
CORONA Lager 4.5%	6.3
BECKS Lager 4.8%	6.2
BEAVERTOWN NECK OIL Pale Ale 4.3%	6.8
CAMDEN PALE Pale Ale 4%	6.5
ASPALS Cider 4%	5.9
GUINNESS Stout 4.3%	6.3
LUCKY SAINT Unfiltered lager 0.5%	5.9

House Wine

FRUNZA Pinot Grigio, RO	4.8/6.3/9.5	25
SIX POETS Chardonnay, USA	5/6.5/5/9.9	27
LAZTANA Tempranillo, SP	5.2/7.1/10.3	30
FRUNZA Pinot Noir, RO	4.8/6.3/9.5	25
SIX POETS Cab Sav, USA	5/6.5/5/9.9	27
WHISP ANGEL Grenache, FR	8.3/11.6/16.6	49
MON ROSE Grenache, FR	5.05/7/10.1	29
FRUNZA Pinot Noir, RO	4.8/6.3/9.5	25
SIX POETS Chardonnay, USA	5/6.5/5/9.9	27
YOWIE Sauvignon Blanc, AUS	5.3/7.4/10.5	31
ENGLISH BREAKFAST	3	3
EARL GREY	3	3
MOROCCAN MINT	3	3
YUNNAN GREEN	3	3

PROSECCO	6.5/31	Italy
CHAPEL DOWN BACCHUS	7.7/14.5	9.99/55
CHAPEL DOWN BACCHUS	7.7/14.5	9.99/55
PIPER HEIDSIECK	9.99/55	9.99/55
PIPER HEIDSIECK MAGNUM	90	Champagne, France
PIPER HEIDSIECK JEROBOAM	180	Champagne, France
VEUVE CLICQUOT	65	Champagne, France
LAUREN'T PERRIER CUVÉE ROSE	75	Champagne, France

Soft Drinks

COLA/DIET/LEMONADE	2.8/4
GINGER BEER	3.2
ROSE LEMONADE	3.2
TONICS Indian, slim, grapefruit, elderflower	2.5
JUICES Orange, apple, cranberry, pineapple	2.8/4
BIG TOM	4

Hot Drinks

ESPRESSO	2.5
DBL ESPRESSO	3
MACCHIATO	3
FLAT WHITE	3
CAPPUCINO	3
LATTE	3
Milk Alternatives	25p
ENGLISH BREAKFAST	3
EARL GREY	3
MOROCCAN MINT	3
YUNNAN GREEN	3
CLEAN CO G&T	6.5
CLEAN Co non alcoholic gin & your choice of tonic	6.5
CLEAN CO SPICE & GINGER	6.5
CLEAN Co non alcoholic spiced spirit & ginger ale	6.5
RASPBERRY FIZZ	6.5
CLEAN Co non alcoholic gin, lemon, raspberry & sugar	6.5
NOJITO	6.5
CLEAN Co non alcoholic spiced spirit, mint, sugar, lime & soda	6.5
CRODINO APERITIVO	5.5
CLEAN Co non alcoholic spiced spirit, mint, sugar, lime & soda	5.5

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SERVED

alcoholic sparkling water infused with real monkey fruit
Time on Reach 5.3

HAPPY HOUR

Chapelle Cocktails

ESPRESSO MARTINI	10	Smitnoff, kahlua, espresso, sugar
COSMOPOLITAN	10	Smitnoff, cointreau, cranberry, bitters
PORNSTAR MARTINI	12	Smitnoff, passion fruit, prosecco
FRENCH MARTINI	10	Smitnoff, chambord, pineapple, raspberry
MOJITO	11	Captain morgans white, lime, mint, sugars
NEGRONI	12	Gordons, campari, martini rosso & orange
HONET MARGARITA	10	Cazabel honeyose, lime, salt - served frozen or classic
BRAMBLE	10	Bombay bramble gin, blackberry, lemon, sugars
WHISKEY SOUR	12	Monkey shoulder, egg, lemon, sugar, bitters
BRAMBLE SOUR	12	Bombay bramble gin, egg, lemon, sugars, bitters
DARK & STORMY	10	Captain Morgan Black, ginger beer, lime
OLD FASHIONED	12	Bulleit, brown sugars, orange
BLOODY MARY/MARIA	9.5	Smitnoff / Jose cuervo, big tom
APEROL SPRITZ	9	Aperol, prosecco, soda, orange
HANNAH SPRITZ	9	Pimm's sundowner, prosecco, soda, grapefruit
HUGO SPRITZ	9	St Germain, Chapel Down Bacchus, mint, cucumber

Cocktails

Chapelle Cocktails

WHISKEY SOUR	12	Monkey shoulder, egg, lemon, sugar, bitters
BRAMBLE SOUR	12	Bombay bramble gin, egg, lemon, sugars, bitters
DARK & STORMY	10	Captain Morgan Black, ginger beer, lime
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Sprits

GIN

VODKA	25ml	4.5
CHAPEL DOWN SMIRNOFF	5	4.5
GREY GOOSE	5	5.5
CIROC	5	5
GIN	25ml	4.5
GORDONS	4.5	4.5
RENEGADE	4.8	4.8
SLINGSBY RHUBARB	5.2	5.2
HENDRICKS	5.1	5.1
GORDONS PINK	4.8	4.8
MONKEY 47	7	7
RUM	25ml	4.7
CAPTAIN M SPICED	4.7	4.7
CAPTAIN M BLACK	4.7	4.7
CAPTAIN M WHITE	4.5	4.5
FLOR DE CANA 4YR	4.9	4.9
FLOR DE CANA 7YR	5.1	5.1
DIPLOMATICO	5.5	5.5
KRAKEN SPICED	5	5
WHISKEY/BOURBON	25ml	5.3
JURA 10YR	5.3	5.3
MONKEY SHOULDER	4.9	4.9
LAPHROAIG	5.9	5.9
SLANE	4.5	4.5
WOODFORD RESERVE	6.1	6.1
BULLEIT	5	5
JACK DANIELS	4.5	4.5
TEQUILA	25ml	5
JOSE CUERVO	5	5
CAZABEL COFFEE	5.5	5.5
DON JULIO REPOSADO	5	5
PATRON SILVER	5.5	5.5
QUIVIRIRIQUI MEZCAL	5.5	5.5
SHOOTERS	25ml	5
SAMBUCA WHITE	5	5
SAMBUCA BLACK	5	5
BABY GUINNESS	5	5
JAGERMEISTER	5	5
JAGER BOMB	5.5	5.5